

Audrey's

My grandmother Audrey was from the same era as when the old Conti was in its heyday.
She loved to cook and inspired me from a young age.

Audrey was warm and loving,
and expressed this through the food she cooked for us growing up.
I always remember plenty of midweek casseroles and Sunday roasts,
and will never forget her signature dessert, 'Audrey's Vacherin'.

For many people of her generation, fresh seafood was a luxury.
She loved nothing more than treating herself to seafood on special occasions,
so it's my pleasure to create and share this dining experience
inspired by my memories of her.

Along with the beachside charm of The Continental,
the touchstone for Audrey's has always been the sea,
whether it's invoked in the sea-green marble of the bench tops,
the views out to Port Phillip Bay,
or the fresh local ingredients used throughout the menu.

SCOTT PICKETT

Audrey's

SET MENU

\$170

Brioche, butter



Crumpet, cod roe, dill
Gougère, Vegemite, Comté
Kingfish, avocado, nori



Pasta, mushroom, pine nuts, parmesan
Add Flinders truffle 15



Dory, kohlrabi, orange, caviar



Salt grass lamb, celeriac, rosemary, saltbush



Sheep's yoghurt, persimmon, olive oil



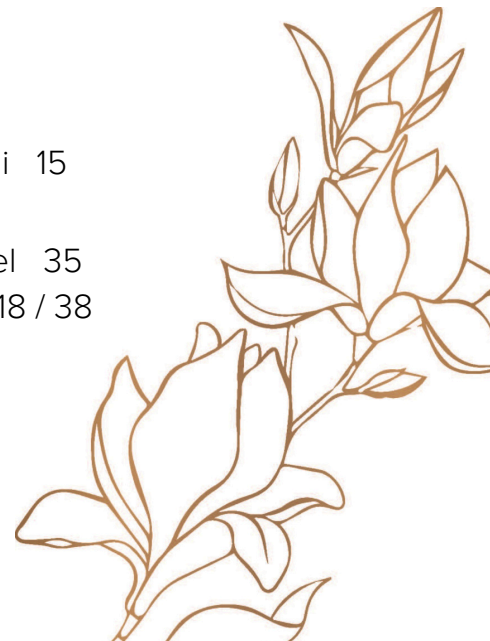
Audrey's Vacherin, rhubarb, apple, ginger



Craquelin choux

Supplements

- Fraiser Island spanner crab, uni, chawanmushi 15
- Kangaroo, tuna, radish, tendon 15
- MBS 9+ Wagyu, artichoke, red wine, wild fennel 35
- Artisan cheese selection, condiments, lavosh 18 / 38



Audrey's

VEGETARIAN SET MENU

\$150

Brioche, butter

Crumpet, crème fraîche, dill

Gougère, Vegemite, Comté

Tomato, avocado, nori

Pasta, mushroom, pine nuts, parmesan

Add Flinders truffle 15

Kohlrabi, xo, finger lime, sorrel

Celeriac, wild fennel, Tête de Moine

Sheep's yoghurt, persimmon, olive oil

Audrey's Vacherin, rhubarb, apple, ginger

Craquelin choux



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À LA CARTE

Aquatir premium caviar	Bump	10g tin	28g tin
Sterlet	12	75	150
Caspian	14	90	190
Beluga	21	150	280
Hors d'oeuvre			
Appellation oyster, red wine, shallot			MP
Brioche, butter			12
Crumpet, cod roe, dill			8
Iberico Jamon			28
Entrées			
Kangaroo, tuna, radish, tendon			36
Squid, xo, finger lime, sorrel			34
Fraiser Island spanner crab, uni, chawanmushi			38
Handmade pasta, mushroom, pinenut, parmesan			36
Mains			
Blue cod, caviar, pumpkin, tarragon			58
Dory, kohlrabi, orange, caviar			52
Salt grass lamb, celeriac, rosemary, saltbush			52
MBS 9+ Wagyu, artichoke, red wine, wild fennel			79
Sides			
Coral lettuce, radish, shallot, soft herbs			15
Hawkes farm Kipflers, rosemary, garlic			15
Desserts			
Audrey's Vacherin, rhubarb, apple, ginger			25
Chocolate delice, vanilla, bergamot			25
Madeleines, brown butter, compote, Tonka bean Chantilly			25
Artisan cheese selection, condiments, lavosh			18 / 38

